



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Joe'Mar Hooper, MPA
Health Operations Administrator

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Routine Food Reinspection #1

V & J FOODS, INC
BURGER KING
6544 N 76TH ST
MILWAUKEE, WI

2/11/2015

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount:
\$213.00

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
CDC Risk Violation(s):	0	

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
3-501.16	Breakfast taters in the hot holding bin were 116F. Timers were not set. It was also noted that none of the burgers, fish and chicken products were not time stamped per Burger King's own internal policy. See equipment order for broken timer units in the hot holding area. Potentially hazardous food must be held hot at 135 degrees or above. Repeat	2/18/2015
4-501.11	Repair, remove or replace the following pieces of equipment. Equipment must function as designed. 1. Both meat timing units are broken. Repair timer units. Staff is not using the backup timing procedure. See hot holding violation. 2. The small specialty freezer door is being held closed by a chair. Repair freezer door and remove chair. 3. Remove, repair or replace the broken salad cooler in back. 4. Remove, repair or replace the broken bun toaster in back. Repeat	2/18/2015



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4-601.11

Clean and maintain all equipment. Clean the following areas:

2/18/2015

1. Clean the shelf and walls under the drive thru window hand sink.
2. Clean all the spilt syrup inside the slushie machine.
3. Clean behind the grease tanks free from sticky substance.
4. Clean under the customer soda cabinet.
5. Clean the food debris and grease out of the burger hot holding unit compartments.
6. Clean the grease off the ceiling by the broiler.

Good Practice Violation(s): 3

Total Violations: 3

Notes:

Reinspection #1 notes:

burgers 124F

chicken tenders 132F

chicken patties 133F

Food pulled and disposed.

No timing stickers being used at all and timing unit still broken.

Clean the grease off the ceiling by the broiler.

On 2/11/2015, I served these orders upon V & J FOODS, INC by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature